

aerie

restaurant · lounge

STARTERS

yogurt parfait

honey granola, blueberries, strawberries 8

fruit cup

fresh variety of hand cut fruit compote 7

chefs cinnamon rolls

sweetened cream cheese,
candied pecans 6

pear salad

pear, arugula, goat cheese, pistachio,
orange vinaigrette 15

charcuterie

artisan meats and cheeses,
with seasonal accompaniments 21

soup du jour

weekly chefs specialty 12

OMELETS

served with choice of fruit or seasoned potatoes

ham and swiss

black forest ham, shredded swiss, herbs 16

garden

red onion, bell pepper, tomato,
mushroom, feta 14

boursin

bacon, maple sausage, chives,
herbed panko 18

build your own omelet

cheese omelet 16

choice of

cheddar, swiss, boursin

additional toppings:

peppers, red onion, tomato, mushroom .75

ham, bacon, sausage 1.50

BRUNCH mains

served with choice of fruit or seasoned potatoes

truffle benedict

toasted brioche, black truffle,
chives, poached eggs,
truffle infused hollandaise 22

vanilla bean waffle

fresh berries, confectioner sugar,
maple syrup, cherry butter 15

ciabatta sandwich

fried egg, melted gouda,
peppered bacon, tomato, arugula,
roasted pepper aioli 17

lox

toasted everything bagel,
smoked salmon, shaved onion,
cucumber, caper berries,
dill schmear 18

SIDES

bacon 6

maple sausage links 5

seasoned potatoes 4

toasted brioche, rye, wheat 2

DESSERTS

chefs specialty bread pudding 9

cheesecake 6

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 11/26/23